Double oven HBM56B551B

BOSCH

[en] Instruction manual

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

⚠ Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. *See "Description of accessories* in the instruction manual.

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring

electrical appliance cables into contact with hot parts of the appliance.

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burns!

The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children at a safe distance.

Causes of damage

Caution!

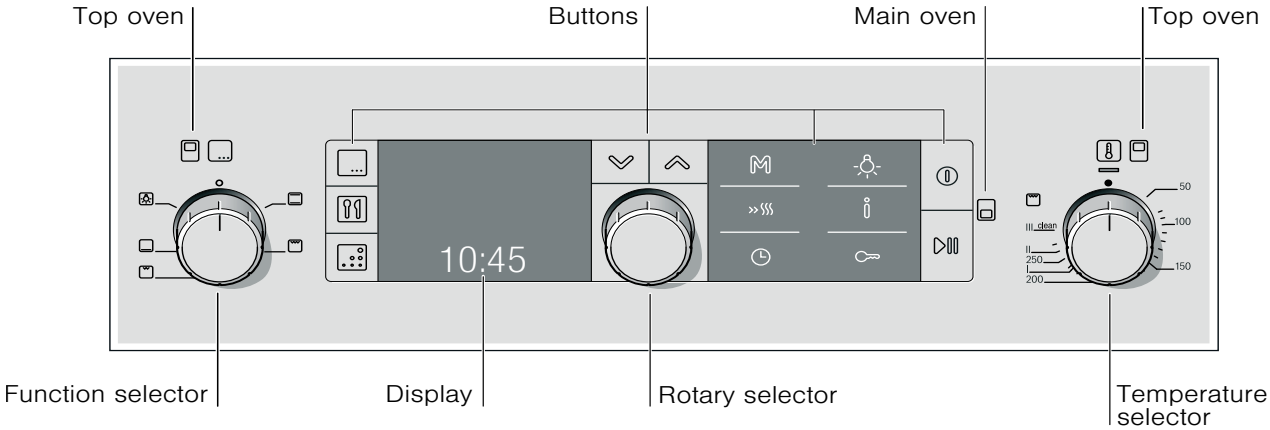
- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods This will damage the enamel.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged.Always keep the door seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Your new oven

Here you will learn about your new oven. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.



Buttons

Sensors are located underneath the individual buttons for the main oven. They do not need to be pressed firmly. Simply touch the corresponding symbol.

Symbol	Button function
	Selects the type of heating and temperature
	Selects automatic programmes
	Selects the cleaning system
	Go down one row
	Go up one row
	Press and hold = Selects the memory Press and let go = Starts the memory
	Sets rapid heating
	Opens and closes the time-setting options menu
	Switches the oven light on and off
	Press and let go = Checks the temperature Press and hold = Opens and closes the Basic settings menu
	Activates/deactivates the childproof lock
	Switches the oven on and off
	Press and let go = Starts/suspends the operation Press and hold = Cancels the operation

Rotary selector

Use the rotary selector to change all suggested values and adjustment values for the main oven. The brackets in the settings area indicate which value you can change.

The rotary selector is retractable. Press on the rotary selector to pop it in or out.

Types of heating

The following types of heating are available for the main oven. You can select the best method for cooking any dish.

Type of heating and temperature range	Use
3D hot air 30 - 275 °C	For cakes and pastries on one to three levels. The fan distributes the heat from the heating ring in the back panel evenly around the cooking compartment.
Hot air eco* 30-275 °C	For cakes and pastries, bakes, frozen and convenience products, meat and fish, on one level without preheating. The fan distributes the energy-optimised heat from the ring heating element evenly in the cooking compartment.
Top/bottom heating 30 - 300 °C	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from above and below.
Pizza setting 30 - 275 °C	Quick preparation of frozen products without preheating, e.g. pizza, chips or strudel. The lower heating element and the heating ring in the back panel provide the heating.
Bottom heating 30 - 300 °C	For preserving and final baking or crisp browning. Heat is emitted from below.
Hot air grilling 30 - 300 °C	Joints of meat, poultry and whole fish. The grill heating element and the fan switch on and off alternately. The fan causes the hot air to swirl around the dish.
Grill, large area 1, 2 or 3	For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot.

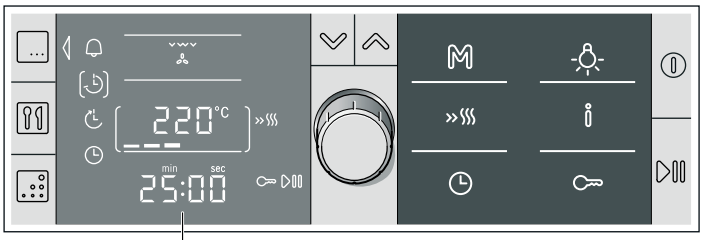
* Type of heating used to determine the energy efficiency class according to EN50304.

Type of heating and temperature range	Use
Grill, small area 1, 2 or 3	For grilling small amounts of steaks, sausages, toast and pieces of fish. The centre part of the grill heating element becomes hot.
Defrost 30 - 60 °C	For defrosting, e.g. meat, poultry, bread and cakes. The fan causes the warm air to swirl around the dish.
Keep warm 60 - 100 °C	For keeping cooked dishes warm.

* Type of heating used to determine the energy efficiency class according to EN50304.

Display

The display is divided into different areas.



Display

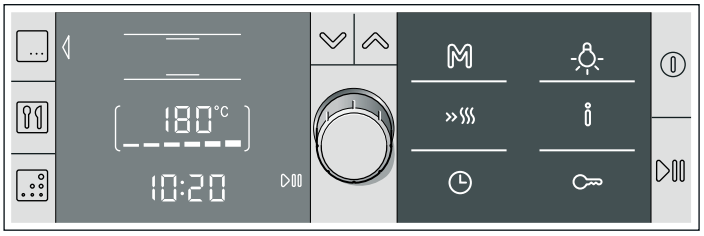
- Left area = time-setting options
  When you open the Time-setting options menu, the symbols for the time-setting options are displayed here. An outside arrow on the left points to the operating mode which has been selected.
- Centre area = settings area
  1st row = type of heating display
  2nd row = temperature display
  3rd row = clock display
  You can use the and navigation buttons to switch from one row to the other. Brackets are displayed around the row you are currently in. You can use the rotary selector to change the value in brackets.
- Right area = display
  Symbols for the various functions are displayed here, e.g. for the childproof lock or rapid heating, etc. if they have been set.

Temperature indicator

The temperature indicator bars show the heating phases or residual heat in the main oven.

Heating indicator

The heating indicator displays the rising temperature in the cooking compartment. If all bars are filled, the optimum time for placing the dish in the oven has been reached.



The bars do not appear when settings are made for grilling and cleaning.

You can use the button to check the current heating temperature while the oven is heating up. Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment.

Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the main oven. Once all bars are filled, the temperature in the cooking compartment is approximately 300 °C. Once the temperature has dropped to approximately 60 °C, the display goes out.

Function selector

Using the function selectors, you can set the type of heating for the top oven.

Setting		Use
o	Off position	The top oven is switched off.
	Top/bottom heating*	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from above and below.
	Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot.
	Grill, small area	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill heating element becomes hot.
	Bottom heating	For preserving and final baking or crisp browning. Heat is emitted from below.
	Oven light	Switches on the oven light.

* Type of heating used to determine the energy efficiency class according to EN50304.

When you make settings, the oven light in the cooking compartment switches on.

Temperature selector

Use the temperature selector to set the temperature, grill setting or cleaning level for the top oven.

Setting		Meaning
●	Off position	The top oven is not heating.
50-275	Temperature range	The temperature in the cooking compartment in °C.
I, II, III	Grill settings	The grill settings for the Grill, small area and Grill, large area. I = level 1, low II = level 2, medium III = level 3, high
clean	Cleaning setting	The setting for the cleaning system.

When the top oven is heating, the indicator lamp for the temperature lights up. It goes out during heating pauses.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. When temperatures up to 60 °C are selected, the light remains switched off. This enables precise temperature regulation.

The oven light switches on when you open the oven door.

You can use the ☼ button to switch the light on and off.

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Your accessories

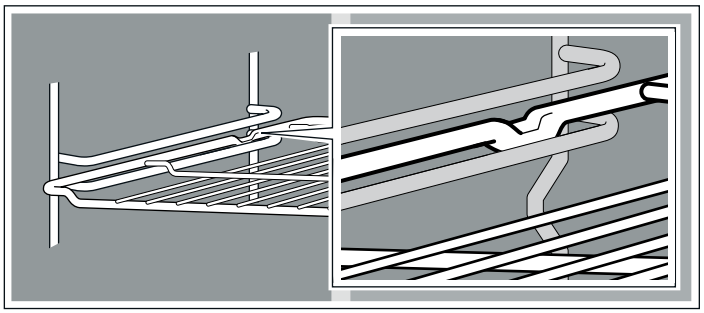
The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

Inserting accessories

When sliding the accessories into the cooking compartment, ensure that the kink in the side rail is at the back. Only then will they lock in place.

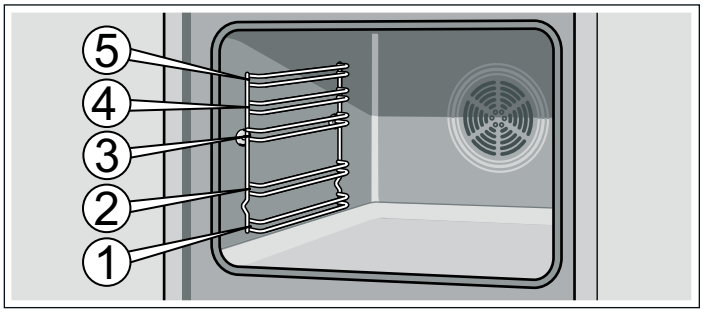
The accessories can be pulled out approximately halfway until they lock in place. This allows meals to be removed easily.



Note: The accessories may become deformed when they become hot. Once they cool down again, they regain their original shape. This does not affect their function.

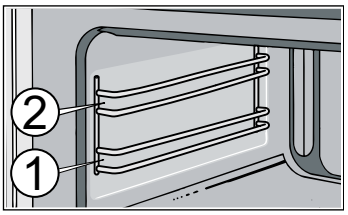
Main oven

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.



Top oven

You can insert the accessories into the cooking compartment at 2 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.

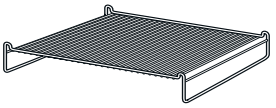


You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.

Wire rack

For ovenware, cake tins, joints, grilled items and frozen meals.

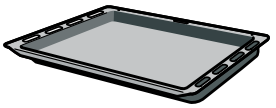
Insert the wire rack with the open side facing the oven door and the curvature pointing downwards ⌣.



Insert grid

For roasting.

Place the wire insert in the universal pan with the legs facing downwards. This ensures that dripping fat and meat juices are collected.



Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide in the universal pan with the sloping edge facing the oven door.

Optional accessories

You can purchase optional accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of optional accessories and the option for ordering these online varies from country to country. Please see the sales brochures for more details.

Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E-no.) of your appliance.

Optional accessories	HEZ number	Use
Wire rack	HEZ334000	For ovenware, cake dishes, joints, grilled items and frozen meals.
Enamel baking tray	HEZ331003	For cakes and biscuits. Push the baking tray into the oven with the sloping edge facing towards the oven door.

Optional accessories	HEZ number	Use
universal pan	HEZ332003	For moist cakes, baked items, frozen meals and large joints. It can also be used to catch dripping fat when grilling directly on the wire rack. Slide the universal pan into the oven with the sloping edge facing the oven door.
Wire insert	HEZ324000	For roasting. Always place the wire rack in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray	HEZ325000	Use for grilling in place of the wire rack or as a splatter guard, so that the oven does not become as dirty as it otherwise might. Only use the grill tray in the universal pan. Grilling on the grill tray: only use at shelf position 1, 2 and 3. Using the grill tray as a splatter guard: insert the universal pan with the grill tray under the wire rack.
Pizza tray	HEZ317000	Ideal for pizza, frozen products or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the wire rack and proceed according to the details in the tables.
Bakestone	HEZ327000	The bakestone is perfect for preparing home-made bread, bread rolls and pizzas which require a crispy base. The bakestone must always be preheated to the recommended temperature.
Enamel baking tray with non-stick coating	HEZ331011	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Universal pan with non-stick coating	HEZ332011	Moist cakes, baked items, frozen meals and large joints can be removed more easily from the universal pan. Slide the universal pan into the oven with the sloping edge facing the oven door.
Profi extra-deep pan with wire insert	HEZ333003	Ideally suited for preparing large amounts.
Lid for the Profi extra-deep pan	HEZ333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass roasting dish	HEZ915001	The glass roasting dish is suitable for stews and bakes that are cooked in the oven. It is ideally suited to automatic programmes or automatic roasting.
Telescopic shelves		
2-level	HEZ338250	The pull-out rails fitted at positions 2 and 3 allow you to pull accessories out further without them tipping.
3-level	HEZ338352	The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accessories out further without them tipping. The 3-level pull-out is not suitable for appliances that have a rotary spit.
3-level complete pull-out	HEZ338356	The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accessories out fully without them tipping. The 3-level complete pull-out is not suitable for appliances that have a rotary spit.
3-level complete pull-out with stop function	HEZ338357	The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accessories out fully without them tipping. The pull-out rails lock in position allowing accessories to be easily placed on top. The 3-level complete pull-out with stop function is not suitable for appliances that have a rotary spit.
Self-cleaning side walls		
Appliance with an oven light	HEZ339020	You can retrofit side walls so that the cooking compartment automatically cleans itself during operation.
Appliances with an oven light and automatic roasting	HEZ339020	You can retrofit side walls so that the cooking compartment automatically cleans itself during operation.
Self-cleaning oven ceiling and side walls		
Appliances with one oven light and a folding grill element	HEZ329020	You can retrofit the ceiling and side walls so that the cooking compartment automatically cleans itself during operation.
Appliances with two oven lights and a folding grill element	HEZ329023	You can retrofit the ceiling and side walls so that the cooking compartment automatically cleans itself during operation.
Appliances with one oven light, a folding grill element and a meat thermometer	HEZ329027	You can retrofit the ceiling and side walls so that the cooking compartment automatically cleans itself during operation.

Optional accessories	HEZ number	Use
Steam filter	HEZ329000	You can retrofit this to your oven. The steam filter filters out grease particles from the exhaust air, thereby reducing odours. Only for appliances with a 6, 7 or 8 as the second digit in the E-no.(e.g. HBA38B750)
System steamer	HEZ24D300	For a gentler preparation of vegetables and fish.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces	Product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel	Product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure	Product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock	Product no. 612594	To prevent children from opening the oven door. The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock.

Before using for the first time

This section tells you everything you need to do before using the appliance for the first time.

- Set the clock
- Heat up the oven
- Clean the accessories
- Read the safety information at the start of the instructions for use. This is very important.

Setting the clock

Once your new appliance has been connected, 00:00 appears in the display. Set the clock, then your appliance is ready for use.

1. Press the ◷ button.
   The symbol for the [◷] clock and [12:00] are shown in the display.
2. Set the current time using the rotary selector.
3. Press the ◷ button.
   The current time is applied.

You can find how to change the time in the Time-setting options section.

Heating up the oven

To get rid of the new cooker smell, heat up the oven when it is empty and closed. Set the ⊟ Top/bottom heating and 240 °C.

Make sure that the cooking compartment contains no leftover packaging, e.g. polystyrene pellets.

Main oven

1. Press the ⏻ button.
   The heating type 3D hot air and 160 °C are suggested. The brackets appear around the type of heating.
2. Use the rotary selector to change the type of heating to⊟ Top/bottom heating.
3. Press the ⌄ button to switch to Temperature.
   Brackets appear around the temperature.
4. Use the rotary selector to change the temperature to 240 °C.
5. Press the ▷II button.
   Operation starts. The ▷II symbol lights up in the display.

Top oven

1. Use the function selector to set ⊟ Top/bottom heating.
2. Use the temperature selector to set the temperature to 240 °C.

Switching off

Turn the oven off after one hour. To do so, turn all function and temperature selectors to the off position.

Cleaning accessories

Before using the accessories for the first time, clean them thoroughly using hot, soapy water and a soft cloth.

Setting the oven

In this section, you will find out how to set a type of heating and temperature for the top oven.

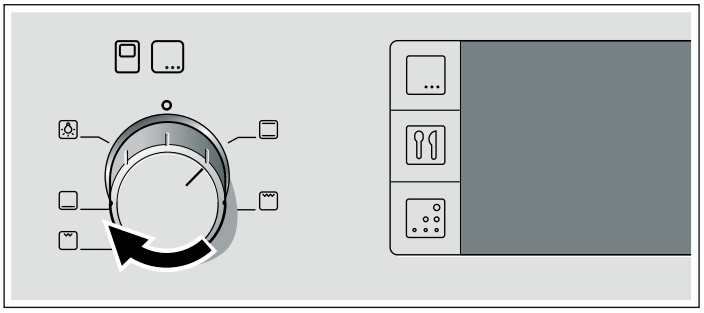
For the main oven:

- how to turn it on
- which types of heating are available
- how to set a type of heating and temperature
- how to set rapid heating.

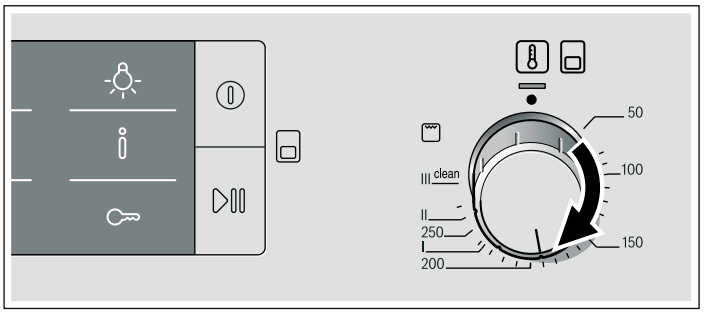
Top oven

Example shown below: Setting Top/bottom heating to 190 °C

1. Use the function selector to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



The top oven begins to heat up.

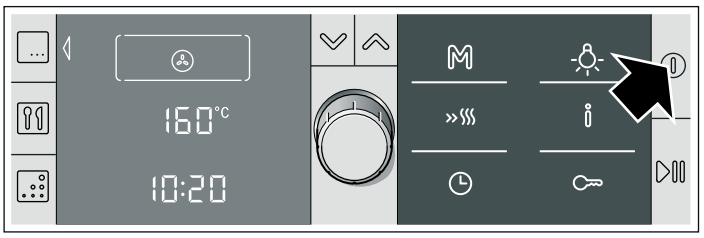
To switch the top oven off, turn the function selector to the off position.

The type of heating and temperature or grill setting can be changed at any time with their respective selector.

Main oven

Press the button to switch on the main oven.

The symbol for the 3D hot air heating type and 160 °C appear as a suggestion in the display.



You can start this setting immediately or:

- Set a different type of heating and temperature
- Use the button to select a programme
- Use the button to select the cleaning system
- Use the button to start a saved memory setting

A detailed description of how to make settings is provided in the following sections.

Setting the type of heating and temperature

Example shown below: Top/bottom heating setting, 180 °C

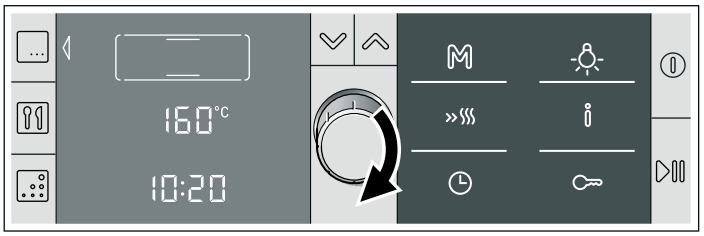
1. Switch on the oven using the button or press the button.

   The display suggests the symbol for 3D hot air and 160 °C.

   You can start this setting immediately using the button.

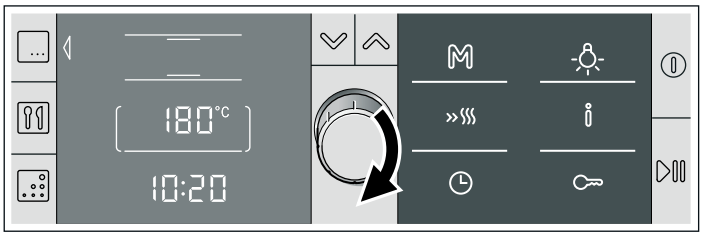
   If you would like to set a different type of heating and temperature, proceed as follows:

2. Turn the rotary selector to set the desired type of heating.

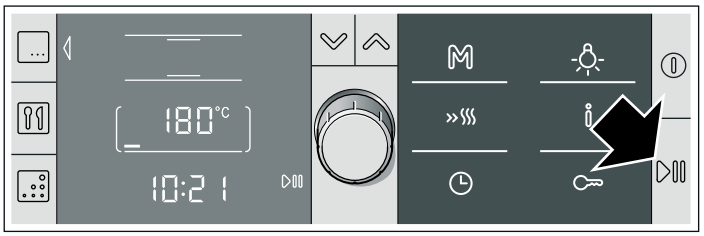


3. Press the button to switch to Temperature. Brackets appear around the temperature or grill setting.

4. Use the rotary selector to change the suggested temperature.



5. Press the button.



Operation starts. The symbol lights up in the display.

6. When the meal is ready, switch off the oven using the button or select and set a new operating mode.

Changing the temperature or grill setting

This is possible at any time. Use the rotary selector to change the temperature or grill setting.

Checking the heating temperature

Press the button briefly. The current heating temperature in the cooking compartment is displayed for a few seconds.

Pausing the operation

Press the button briefly. The oven is paused. The symbol flashes. Press again and the operation will continue.

Cancelling operation

Press and hold the button until the symbol for 3D hot air and 160 °C are displayed. You can reset this.

Setting the cooking time

See the section Time-setting options, Setting the cooking time.

Setting a later end time

See Setting a later end time in the Time-setting options section.

Setting rapid heating

You can set rapid heating for the main oven with the following types of heating:

- = 3D hot air
- = Top/bottom heating
- = Pizza setting

A brief audible signal indicates that the type of heating selected is not suitable for rapid heating.

Suitable temperatures

The rapid heating function will work only if the temperature setting is above 100 °C. Rapid heating is not necessary if the temperature in the cooking compartment is only slightly lower than the temperature set. It will not switch on.

Setting rapid heating

Press the »ʃʃʃ button to activate rapid heating. The »ʃʃʃ symbol appears next to the selected temperature. The temperature indicator bars start filling.

Once all the bars are filled, rapid heating is complete. You will hear a short signal. The »ʃʃʃ symbol goes out.

Cancelling rapid heating

Press the »ʃʃʃ button. The symbol goes out.

Notes

- Rapid heating is cancelled if you change the type of heating.
- If a cooking time has been set, this counts down after the appliance is started, regardless of whether rapid heating has been set.
- You can use the i button to check the current heating temperature during rapid heating.
- To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

Time-setting options

The main oven has various time-setting options, which you can call up using the ◷ button. The following functions are available:

If the oven is switched off:

- = Sets the timer
- ◷ = Sets the clock

If the oven is switched on:

- = Sets the timer
- = Sets the cooking time
- = Sets a later end time

The brackets around the symbol indicate that this function is selected. After the appliance is started, the brackets indicate which time-setting option is currently running in the display.

Setting the time-setting options - in brief

1. Press the ◷ button to open the menu.
2. Select the desired function with the ⌄ button.
3. Set the desired value with the rotary selector.
4. Press the ◷ button to close the menu.

A detailed description of how to adjust each individual function is provided below.

Short audible signal

If you cannot change or set a value, you will hear a short audible signal.

Setting the timer

The timer runs independently of the oven. You can use it as a kitchen timer and set it at any time, regardless of whether oven is switched on or off.

1. Press the ◷ button.
   The time-setting options menu appears. The [] symbol in brackets shows that the timer function is selected.
2. Set the running time for the timer using the rotary selector.
3. Press the ◷ button to close the menu.

The time counts down in the clock display.

When the time has elapsed

A signal sounds. The time has elapsed. The display shows 00:00. Press the ◷ button. The display goes out.

Cancelling the timer time

Press the ◷ button to open the time-setting options menu. Using the rotary selector, turn the time back to 00:00. Press the ◷ button to close the menu.

Changing the timer time

Press the ◷ button to open the time-setting options menu. Use the rotary selector to change the time within the next few seconds. Press the ◷ button to close the menu.

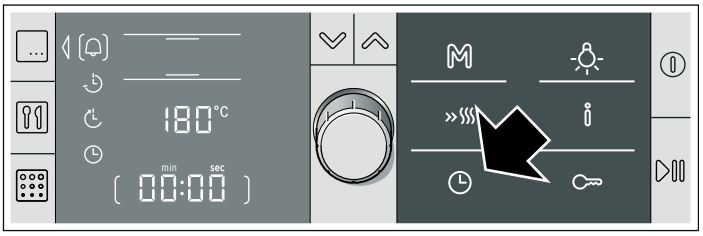
Setting the cooking time

You can set a cooking time for your dish in the main oven. Operation is ended automatically after this time. The main oven stops heating.

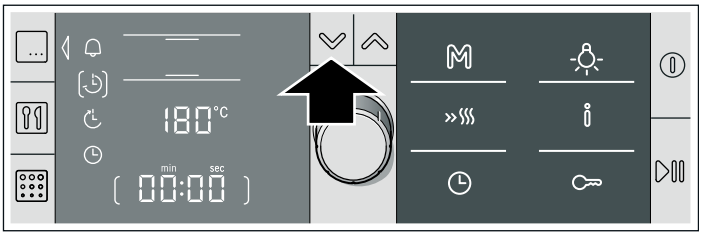
Prerequisite: A type of heating and temperature are set for the main oven.

Example shown below: Setting for Top/bottom heating, 180 °C, cooking time of 45 minutes.

1. Press the ◷ button. The time-setting options menu appears. The time-setting options are displayed in the left-hand side of the display. The [] timer function is selected.

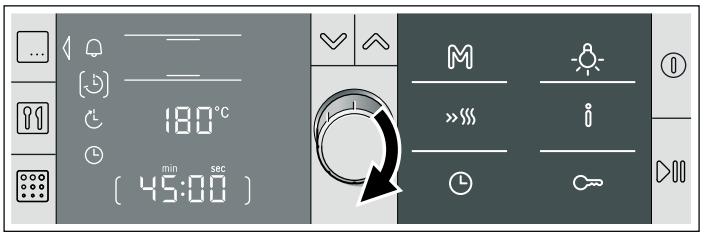


2. Switch to the [] cooking time using the ⌄ button.



3. Set the cooking time using the rotary selector.

4. Press the ◷ button. The time-setting options menu closes.



If operation has not yet been started

5. Press the ▷II button.
The cooking time starts counting down.

The cooking time has elapsed

A signal sounds. The main oven stops heating. The cooking time is at 00:00. You can cancel the signal earlier by pressing the ◷ button.

Cancelling the cooking time

Press the ◷ button to open the menu. Using the ⌄ button, switch to the [◷] cooking time and use the rotary selector to set the cooking time to 00:00. Press the ◷ button to close the menu.

Changing the cooking time

Press the ◷ button to open the menu. Using the ⌄ button, move to the [◷] cooking time and set the cooking time using the rotary selector. Press the ◷ button to close the menu.

Setting a later end time

You can delay the end time for the main oven. This is possible for

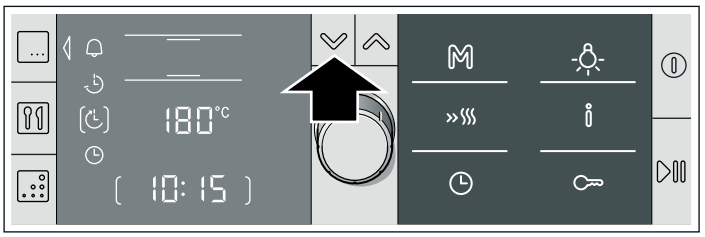
- all types of heating
- a variety of programmes
- the cleaning system

Example: You put the dish in the main oven at 9 :30. It takes 45 minutes to cook and will be ready at 10:15 However, you would like it to be ready at 12:45 instead. Change the end time from 10 :15 to 12 :45 . The operation starts at 12:00 and ends at 12:45.

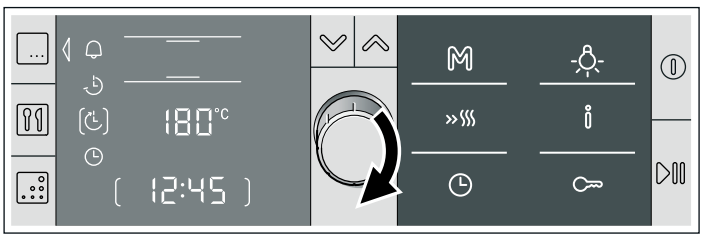
Please remember that easily spoiled foods must not be allowed to remain in the cooking compartment for too long.

Prerequisite: A cooking time is set. Operation has not yet been started. The ◷ time-setting options menu is open.

1. Switch to the [◷] end time using the ⌄ button.



2. Use the rotary selector to set a later end time.



3. Press the ◷ button to close the time-setting options menu.

4. Confirm by pressing the ▷II button.
The main oven is on standby. The [◷] end time is shown in the clock display. As soon as operation starts, you will see the cooking time counting down.

The cooking time has elapsed

A signal sounds. The main oven stops heating. The cooking time is at 00:00. You can cancel the signal earlier by pressing the ◷ button.

Correcting the end time

This is only possible as long as the oven is in [◷] standby. Press the ◷ button to open the menu. Move to the end time using the ⌄ button. Adjust the end time using the rotary selector. Press the ◷ button to close the menu.

Cancelling the end time

This is possible, providing the oven is on standby. Select the menu with the ◷ button and move to the end time using the ⌄ button. Turn the rotary selector anti-clockwise until the current end time is reached. The cooking time immediately starts to count down.

Setting the clock

The oven must be switched off before you can set or change the clock.

Following a power cut

After a power cut [◷] and 00:00 appears in the display. Set the current time.

1. Press the ◷ button.
The selected function [◷] and [12:00] appear in the display.
2. Turn the rotary selector to set the current time.
3. Confirm by pressing the ◷ button.

The time appears in the display.

Changing the clock

If you wish to change the clock from summer to winter time, for example:

1. Press the ◷ button.
The time-setting options menu appears.
2. Move to the clock [◷] using the ⌄ button.
3. Turn the rotary selector to set the current time.
4. Press the ◷ button.

The time appears in the display.

Hiding the clock

You can hide the clock. Then it will only appear when the oven is switched on. For more information, refer to the *Basic settings* section.

Memory

You can save the settings for a dish in the main oven in the memory and call it up again at any time.

The Memory function is particularly useful for dishes that you make on a regular basis.

Storing settings in the memory

The cleaning system cannot be saved.

1. Specify the type of heating, temperature and, if required, a cooking time for the main oven. Do not start operation. If you want to save a programme: Select the programme and enter the weight. Do not start operation.
2. Press and hold the M button until the M symbol lights up on the display. This will take a few seconds.
   The setting is saved and can be started at any time.

Saving another setting

Enter and save the new setting. The old settings are overwritten.

Starting the memory

You can start cooking at any time using the settings saved for your dish.

1. Press the M button briefly.
   The saved settings are displayed.
2. Press the ▷II button.

The memory setting starts.

Changing the settings

This can be done at any time. The setting you originally saved appears the next time you start the memory.

Sabbath mode

When this setting is used, the temperature of the main oven remains at between 85 °C and 140 °C with Top/bottom heating. You can set a time between 24 and 73 hours.

You can keep dishes in the cooking compartment hot for this time without having to switch the oven on or off.

Starting Sabbath mode

Prerequisite: "Sabbath mode, yes" is activated in the basic settings. See the *Basic settings* section.

1. Press the button.
   3D hot air and 160 °C are suggested in the display.
2. Turn the rotary selector anti-clockwise to Sabbath mode.
3. Use the ⌄ button to switch to the temperature and set the desired temperature using the rotary selector.
4. Use the ◷ button to open the Time-setting options menu and switch to [Cooking time] with the ⌄ button.
   27:00 hours are suggested.
5. Turn the rotary selector to set the required cooking time.
6. Press the ◷ button.
   The time-setting options menu closes.
7. Press the ▷II button.
   The Sabbath mode starts. You can see the cooking time counting down in the status bar.

The cooking time has elapsed

The oven stops heating.

Setting a later end time

It is not possible to set a later end time.

Cancelling Sabbath mode

Press and hold the ▷II button until 3D hot air, 160 °C appears. You can make new settings.

Childproof lock

The main oven has a childproof lock to prevent children from switching it on by accident or changing a setting.

Switching on the childproof lock

Press and hold the button until the symbol appears. This takes about 4 seconds.

The control panel for the main oven is locked.

When the childproof lock is active, you can switch the main oven off, set the timer and switch the acoustic signal off by pressing the ⏻ button or by pressing and holding the ▷II button.

Switching off the childproof lock

Press and hold the button until the symbol goes out. You can make settings again.

Basic settings

The main oven has various basic settings, which you can match to your needs.

Note: Refer to the table for all basic settings and the corresponding change options. Only the basic settings that correspond to the features of your specific appliance are displayed.

	Function	Basic setting	Options
c 1	Audible signal after a cooking time has elapsed	2 = 2 minutes	1 = 10 seconds
			2 = 2 minutes
			3 = 5 minutes
c2	Confirmation tone when a button is pressed.	0 = off	0 = off
			1 = on
c3	Brightness of the display lighting	3 = day	1 = night
			2 = medium
			3 = day
c4	Clock display when the oven is switched off	1 = on	0 = off* * The clock is shown while the residual heat is displayed.
			1 = on
c5	Oven light during operation	1 = on	0 = off
			1 = on
c6	Continue operation when the oven door is closed	1 = operation continues automatically	0 = continue operation using the ▷II button
			1 = operation continues automatically
c7	Additional door lock for childproof lock	0 = no	0 = no
			1 = yes
c8	Length of cooling fan run-on time	2 = medium	1 = short
			2 = medium
			3 = long
			4 = very long
c9	Self-cleaning ceiling and side panels are retrofitted	1 = yes	0 = no
			1 = yes
c 10	Telescopic shelves are retrofitted	1 = yes	0 = no
			1 = yes
c 11	Undo all changes and restore basic settings.	0 = no	0 = no
			1 = yes
c 12	Sabbath mode	0 = no	0 = no
			1 = yes

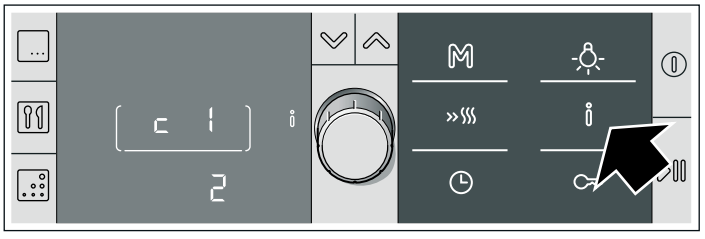
Changing the basic settings

Prerequisite: The oven must be switched off.

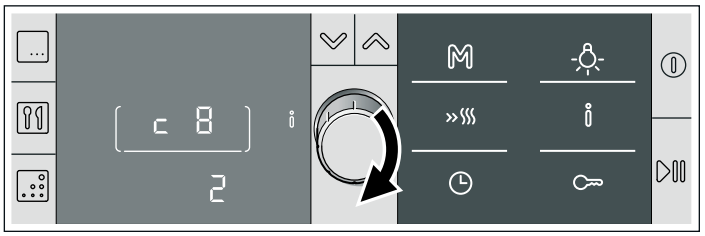
Have a look at the table containing the basic settings so that you know what the numbers mean.

Example in the picture: changing the cooling fan run-on time basic setting from medium to short.

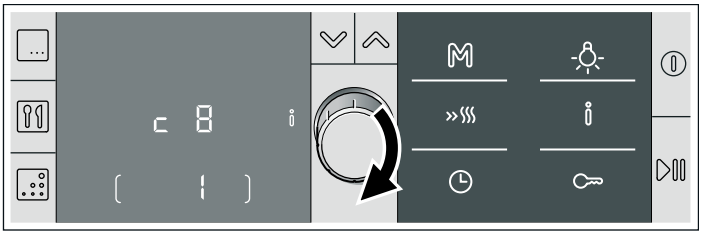
1. Press and hold the i button for approximately 4 seconds until the first basic setting appears in the display.



2. Turn the rotary selector to select the required basic setting



3. Press the ⌄ button.
4. Change the basic setting by turning the rotary selector.



5. You can now change other basic settings, as described in points 2 to 4.
6. Press and hold the i button until the clock appears. This takes about four seconds. All changes are saved.

Cancelling

Press the ⏻ button. The changes are not applied.

Automatic switch-off

The main oven has an automatic switch-off function.

If you do not change the settings on your appliance for several hours, the automatic switch-off function will be activated. The oven stops heating. When this occurs, it is based on the set temperature or grill setting.

The automatic switch-off function is activated.

F8 appears in the display. Operation in the main oven is interrupted. Press any button to clear the indicator. You can make new settings.

Remove automatic switch-off

To prevent the automatic switch-off activating when not wanted, set a cooking time. The oven heats up until the cooking time has expired.

Cleaning system

The cleaning system reheats the self-cleaning surfaces in the cooking compartment.

The back wall, ceiling and side walls of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. If these self-cleaning surfaces in the oven no longer clean themselves adequately, they can be regenerated with the cleaning system.

Before cleaning

Remove accessories and cookware from the cooking compartment.

Cleaning the cooking compartment floor

Before you set the cleaning system, clean the surfaces in the cooking compartment that are not self-cleaning. Otherwise, stains will develop that it is not possible to remove.

Use a dish cloth and hot soapy water or a vinegar solution. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Cleaning system for the main oven

You can choose from three cleaning levels.

Level	Degree of cleaning	Cooking time
1	gentle	approx. 45 minutes
2	medium	approx. 1 hour
3	intensive	approx. 1 hour, 15 minutes

1. Switch on the appliance and press the button.
   Cleaning level 3 is suggested. You can start the cleaning process immediately with the ▷II button.
   If you wish to change the cleaning level:
2. Select the desired cleaning level using the rotary selector.
3. Press the ▷II button to start the cleaning operation. The cleaning time starts to count down.

Once the cleaning is finished

The main oven stops heating. *00:00* appears in the display.

Setting tips:

Cancelling the setting

Press and hold the ▷II button until 3D hot air, 160 °C appears. You can make new settings.

Changing the cleaning level

Once the programme has started, you can no longer change the cleaning level.

Setting cleaning to run overnight

So that you can use your oven throughout the day, delay the end of the cleaning process to during the night. See Setting a later end time in the Time-setting options section.

Cleaning system for the top oven

1. Set the function selector for the top oven to Top/bottom heating.
2. Set the temperature selector to **clean**.
3. After approximately one hour, turn the function selector to the off position. The oven is switched off.

After cleaning

When the cooking compartment has cooled down completely, wipe the salt residues off the self-cleaning surfaces with a damp cloth.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

- Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

Cleaning self-cleaning surfaces in the cooking compartment

The back wall, ceiling and side walls of both cooking compartments are coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation the better the result will be.

Never treat the self-cleaning surfaces with oven cleaner.

If the self-cleaning surfaces in the oven no longer clean themselves adequately, they can be regenerated with the cleaning system. For more information, please see the Cleaning system section.

Slight discolouration of the coating does not affect self-cleaning.

Caution!

Damage to surfaces on self-cleaning areas due to applying oven cleaner.Never clean the self-cleaning surfaces with oven cleaner.

If oven cleaner accidentally gets onto self-cleaning surfaces, remove it immediately with a sponge and plenty of water.

Caution!

Damage to surfaces on self-cleaning areas due to the use of abrasive and acidic cleaning agents and aids.

Do not use cleaning agents containing abrasive substances or acids.

Do not use abrasive cleaning aids such as steel wool or scourers.

Cleaning the cooking compartment floor

Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Detaching and refitting the rails

The rails can be removed for cleaning. The oven must have cooled down.

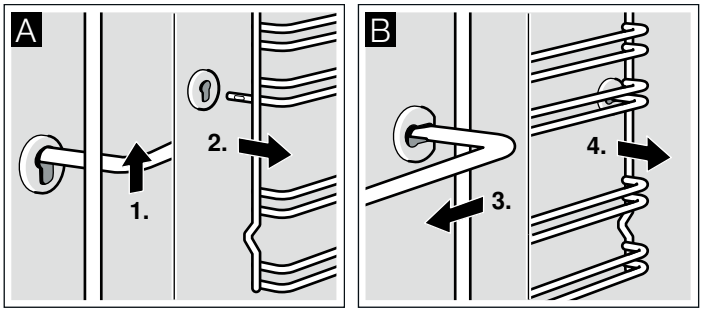
Detaching the rails

1. Lift up the front of the rail

2. and unhook it (figure A).

3. Then pull the whole rail forward

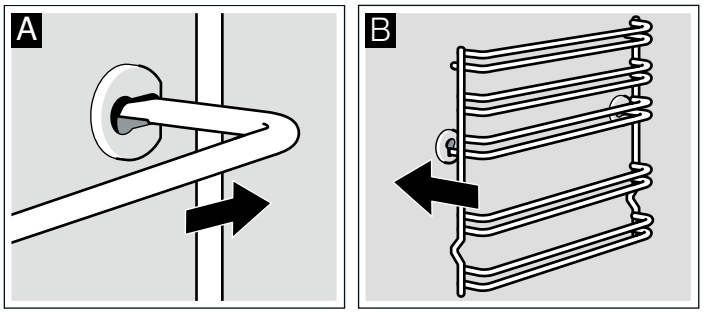
4. and remove it (Fig. B).



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rail into the rear socket, press it to the back slightly (figure A),
2. and then hook it into the front socket (figure B).

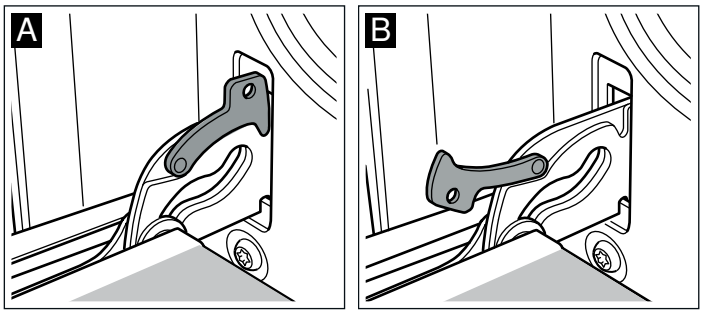


The rails fit both the left and right sides. Ensure that, as shown in figure B, levels 1 and 2 are below and levels 3, 4 and 5 are above.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

The oven door hinges each have a locking lever. When the locking levers are closed (figure A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.

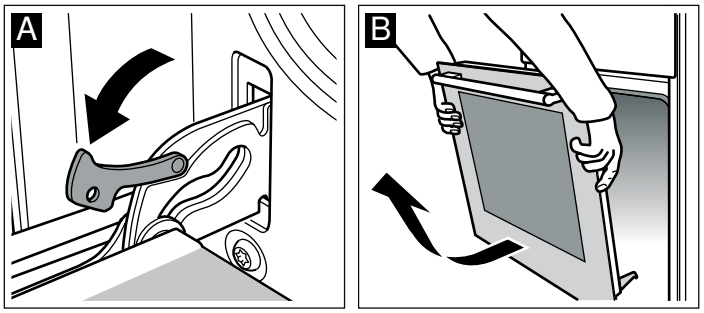


⚠ Risk of injury!

Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

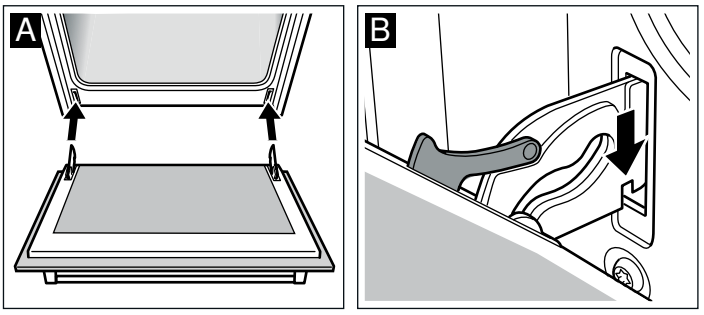
1. Open the oven door fully.
2. Fold up the two locking levers on the left and right (figure A).
3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).



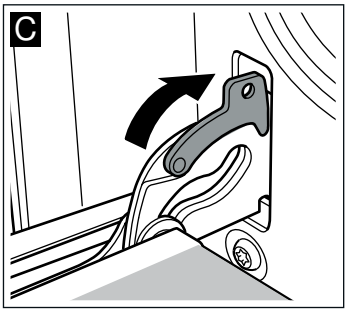
Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (figure A).
2. The notch on the hinge must engage on both sides (figure B).



3. Fold back both locking levers (figure C). Close the oven door.



⚠ Risk of injury!

If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge. Call the after-sales service.

Cleaning the door panels

To facilitate cleaning, you can remove the inner door panels from the appliance door.

⚠ Risk of injury!

The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

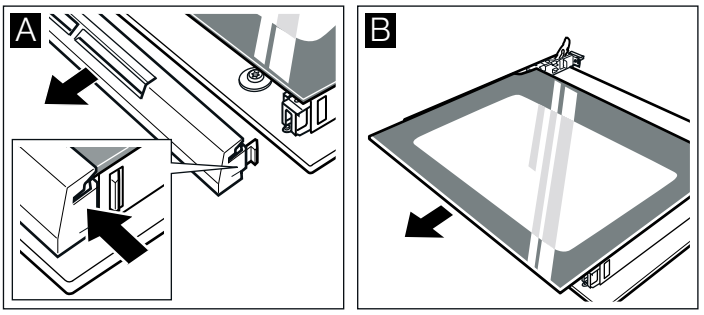
⚠ Risk of injury!

The appliance must not be used again until the door panels and appliance door have been correctly fitted.

Removing the door panel

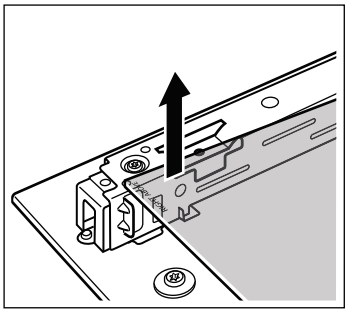
Note: Before removing, make a note of which way round the door panel is fitted, so that it is not refitted the wrong way round.

1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).
2. Pull off the cover at the top of the appliance door. Press in the tabs on the left and right using your fingers (fig.A).
3. Lift the door panel slightly and pull it out (Fig. B).



Removing the intermediate panel

Lift the intermediate panel slightly and pull it out towards you.



Cleaning

Clean the door panel with glass cleaner and a soft cloth.

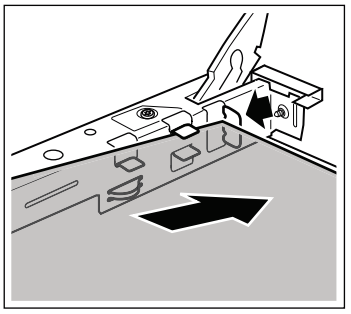
⚠ Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents.

Fitting the intermediate panel

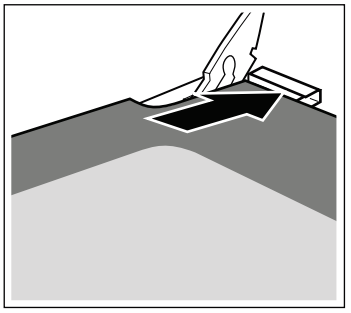
Note: During installation, make sure that the lettering "top right" is upside down at the bottom left.

Insert the intermediate panel towards the back as far as it will go.



Fitting the door panel

1. Insert the door panel at an angle towards the back into both brackets as far as it will go. The smooth surface must face outwards.



2. Put the cover back in place and press on it until it clicks in place.
3. Refit the appliance door.

Troubleshooting

Malfunctions often have simple explanations. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

⚠ Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Malfunction table

If a dish does not turn out exactly as you wanted, refer to the *Tested for you in our cooking studio* section, where you will find plenty of cooking tips and tricks.

Problem	Possible cause	Note/remedy
The appliance does not work.	Defective fuse	Look in the fuse box and check that the circuit breaker is in working order.
00:00 appears in the display.	Power cut	Reset the clock.
The oven does not heat up or the type of heating selected cannot be set.	Type of heating not recognised	Make the settings again.
The oven does not heat up. A small square lights up in the temperature display.	The oven is in demo mode.	Switch off the circuit breaker in the fuse box, then switch it back on after at least 20 seconds. Within the next 2 minutes, press and hold the ⊶ button for 4 seconds until the square disappears from the display.
"F8" appears on the display.	Automatic switch-off has been activated. The oven stops heating.	Press any button.

Error messages with E

If an error message with E is shown in the display, press the ◷ button. This cancels the error message. You may then have to reset the time. If the error is shown again, call the after-sales service.

You can take remedial action yourself if the following error message is displayed.

Error message	Possible cause	Note/remedy
E011	A button has been pressed for too long.	Press all buttons individually. Check that the buttons are clean. If the error message remains, please contact the after-sales service.

Replacing the oven light bulb

Replace faulty oven light bulbs.

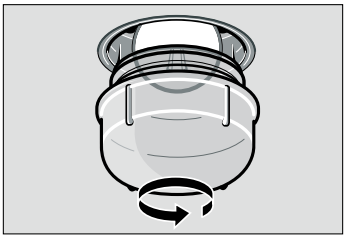
Spare bulbs can be obtained from the after-sales service or specialist retailers. Only use these oven light bulbs.

- For the main oven: E14, 220 - 240 V, 40 W, heat-resistant to 300 °C.
- For the top oven: E14, 220 - 240 V, 25 W, heat-resistant to 300 °C.

⚠ Risk of electric shock !

Disconnect the appliance from the power supply. Switch off the circuit breaker or remove the fuse from the household fuse box.

1. Place a tea towel in the cold cooking compartment to prevent damage.
2. Turn the glass cover anticlockwise and remove it.



3. Replace the oven light bulb with a bulb of the same type.
4. Screw on the glass cover again.
5. Remove the tea towel and switch on the circuit breaker.

Note: Use rubber gloves if the glass cover cannot be unscrewed: Or order a special removal tool from the after-sales service:

- For the main oven: Order no. 613634
- For the top oven: Order no. 621743

Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	**FD no.**

After-sales service ☏

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Energy and the environment

Your new appliance is particularly energy-efficient. You will find information here about the energy-optimised "Hot air eco" heating type. You will also find tips on how to save even more energy with your appliance and how to dispose of it in an environmentally friendly way.

Hot air eco heating type

With the energy-efficient "Hot air eco" heating type, you can prepare many dishes on one level. The fan distributes the energy-optimised heat from the ring heating element in the back wall evenly around the cooking compartment. You can achieve successful baking, roasting and cooking without having to preheat the oven.

Notes

- Place the items in the empty cooking compartment before it has heated up. Otherwise, energy optimisation will not have any effect.
- Only open the oven door during cooking when required.

Table

The table contains a selection of dishes best suited to Hot air eco. It provides details of suitable temperatures and cooking times. You can see which accessories and shelf levels are suitable.

The temperature and cooking time depend on the amount, composition and quality of the food. This is why temperature ranges are given in the table. You should try the lower temperature first, A lower temperature produces more even browning. You can increase the temperature next time if necessary.

Place the baking tins and cookware in the centre of the wire rack. If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. Fat and juices are caught in the universal pan, which keeps the oven cleaner.

Dishes using Hot air eco	Accessories	Level	Temperature in °C	Cooking time in minutes
Cakes and pastries				
Victoria sandwich	Wire rack + 2 x Ø 20 cm tins	3	160-180	25-35
Light fruit cake	Wire rack + deep tin, dia. 20 cm	2	150-160	90-100
Rich fruit cake	Wire rack + deep round tin, dia. 23 cm, or square tin, 20 cm	2	130-140	180-190
Fruit crumble	Wire rack + flat glass dish	3	160-170	30-45
Sponge cake (fat-free)	Wire rack + baking tin (dark coated)	2	160-180	30-40
Swiss roll	Wire rack + Swiss roll tin	3	180-190	10-15
Apple tart	Wire rack + plate or pie tin, dia. 20 cm	3	190-200	55-65
Quiche	Wire rack + quiche tin (dark coated)	3	200-210	45-55
(White) Bread	Wire rack + loaf tin (1 x 900 g or 2 x 450 g)	3	200-220	30-35
Scones	Universal pan	3	180-190	20-30
Biscuits	Universal pan	3	170-190	15-20
Jam tarts	Wire rack + 12-cup tin	2	180-190	20-25
Soufflé	Wire rack + 1.2 l soufflé dish	2	180-190	40-50
Pie	Wire rack + pie dish	3	180-200	50-60
Jacket potatoes	Universal pan	3	160-170	70-80
Frozen products				
Pizza with a thin base	Universal pan	3	190-210	15-25
Pizza with a thick base	Universal pan	2	180-200	20-30
Chips	Universal pan	3	200-220	20-30
Fish fingers	Universal pan	3	220-240	10-20
Rolls	Universal pan	3	180-200	10-15
Fish				
Sea bream, x 2, 750 g each	Universal pan	2	170-190	50-60
Sea bream with salted, crisped skin, 900 g	Universal pan	2	170-190	60-70
Pike, 1000 g	Universal pan	2	170-190	60-70
Trout, x2, 500 g each	Universal pan	2	170-190	45-55
Fish fillets, 100 g each	Wire rack + glass roasting dish with lid	2	190-210	30-40
Casserole				
Diced meat (beef, pork, lamb)	Wire rack + glass roasting dish with lid	2	140	120-150
Braising steaks	Wire rack + glass roasting dish with lid	2	140	120-150
Meat				**Time, min. per 500 g + add. time**
Beef, slow roast joint	Universal pan with wire insert	1	130-140	40+40
Beef, roast joint	Universal pan with wire insert	1	180-190	35+35
Beef, loin joint	Universal pan with wire insert	1	170-180	30+30
Lamb, leg	Universal pan with wire insert	1	160-170	30+25

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Automatic programmes

With automatic programmes for the main oven, you will succeed in making elaborate braised dishes, juicy joints and delicious stews very easily. They spare you from the turning and basting and the cooking compartment stays clean.

The cooking result depends on the quality of the meat as well as the size and type of cookware. When you take the finished dish out of the cooking compartment, wear oven gloves. The cookware will be very hot. Be careful when uncovering the cookware as hot steam will escape.

Ovenware

Automatic programmes are only suitable for roasting meat in ovenware with lid, with the exception of browning a ham joint. Only use ovenware with a tightly fitting lid. Also observe the information from the ovenware manufacturer.

Suitable cookware

We recommend heat-resistant cookware (up to 300 °C) made from glass or glass ceramic. Roasting dishes made from stainless steel are not ideal. Their shiny surface reflects a high proportion of the thermal radiation. The food will not brown as much and the meat will be less well cooked. If you use a stainless-steel roasting dish, remove the lid once the programme has finished. Grill the meat at grill setting 3 for 8 to 10 minutes more. The dish browns more quickly if you use a roasting dish made of enamelled steel, cast iron or diecast aluminium. Add a little more liquid.

Unsuitable cookware

Cookware made of bright, shiny aluminium, unglazed clay or plastic, and cookware with plastic handles, is not suitable.

Size of the ovenware

The meat should cover about two thirds of the ovenware base. This will ensure that you get good meat juices.

The distance between the meat and the lid must be at least 3 cm. The meat may expand during the roasting process.

Preparing the dish

You can use fresh or frozen meat. We recommend fresh chilled meat.

Select a suitable roasting dish.

Weigh the fresh or frozen meat, poultry or fish. You will find detailed information in the corresponding tables. You need the weight in order to make the setting.

Season the meat. Season frozen meat in the same way as fresh meat.

Many dishes require the addition of liquid. Pour enough liquid into the ovenware so that the base is covered to a depth of approx. ½ cm. If the table specifies “a little” liquid, 2-3 tablespoons are usually sufficient. If the table says “Yes”, feel free to add more. Observe the instructions given before and in the tables.

Cover the ovenware with a lid. Place it on the wire rack at level 2.

For some dishes, it is not possible to set a later end time. These dishes are marked with an asterisk *.

Always place the ovenware into the cooking compartment without preheating it.

Programmes

Poultry

Place poultry in the roasting dish, breast side up. The programme is not suitable for stuffed poultry.

When cooking several drumsticks, set the weight of the heaviest drumstick. The drumsticks must be approximately the same weight.

Example: For 3 chicken drumsticks of 300 g, 320 g and 400 g, set 400 g.

Just as with drumsticks, if you want to prepare two chickens of similar size in one roasting dish, make settings according to the weight of the heavier chicken.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Poultry				
Chicken, fresh	P1*	0.7-2.0	No	Weight of meat
Poulard, fresh	P2*	1.4-2.3	No	Weight of meat
Duck, fresh	P3*	1.6-2.7	No	Weight of meat
Goose, fresh	P4*	2.5-3.5	No	Weight of meat
Small turkey, fresh	P5*	2.5-3.5	No	Weight of meat
Drumsticks, fresh, e. g. chicken, duck, goose, turkey drumsticks	P6*	0.3-1.5	No	Weight of heaviest drumstick

Meat

Pour the specified amount of liquid into the ovenware.

Beef

When cooking pot roasts, ensure that sufficient liquid is added. You can also use the marinade. Cook sirloin fatty-side up.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Beef				
Pot roast, fresh e g. prime rib, boned shoulder, shoulder, marinated beef	P7	0.5-3.0	Yes	Weight of meat
Pot roast, frozen e g. prime rib, boned shoulder, shoulder	P8*	0.5-2.0	Yes	Weight of meat

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Sirloin, fresh, rare e. g. loin	P9	0.5-2.5	No	Weight of meat
Veal				
Joint, fresh, lean e. g. topside, flank	P10	0.5-3.0	Yes	Weight of meat
Joint, fresh, marbled e. g. neck, scrag end	P11	0.5-3.0	A little	Weight of meat
Knuckle on the bone, fresh	P12	0.5-2.5	Yes	Weight of meat
Lamb				
Leg, fresh, boned, well done	P13	0.5-2.5	A little	Weight of meat
Leg, fresh, boned, medium	P14	0.5-2.5	No	Weight of meat
Leg, fresh, on the bone, well done	P15	0.5-2.5	A little	Weight of meat
Leg, frozen, boned, well-done	P16*	0.5-2.0	A little	Weight of meat
Leg, frozen, on the bone, well done	P17*	0.5-2.0	A little	Weight of meat

Game

Game can be covered with bacon, which keeps the meat more succulent, but means that it will not brown as much. To create a more delicate taste, you can marinate the game overnight in the fridge in buttermilk, wine or vinegar, before cooking.

When cooking more than one haunch of hare, set the weight of the heaviest haunch.

Rabbit can also be cooked pre-cut into portions. Set the total weight.

Game	Programme number	Weight range in kg	Add liquid	Weight setting
Joint of venison, fresh e. g. shoulder, breast	P18	0.5-3.0	Yes	Weight of meat
Boned leg of roe venison, fresh	P19	0.5-3.0	Yes	Weight of meat
Hare haunch on the bone, fresh	P20	0.3-0.6	Yes	Weight of meat
Rabbit, fresh	P21	0.5-3.0	Yes	Weight of meat

Fish

Prepare the fish, then add vinegar, lemon juice or white wine and salt as usual.

For braised fish: Pour some liquid (e. g. wine or lemon juice) into the cookware, ½ cm deep.

For baked fish: Turn the fish in flour and brush with melted butter.

Whole fish turns out particularly well if it is placed in the dish in a swimming position In other words, the dorsal fin is pointing upwards. To ensure that the fish remains in position, place half a potato or a small, ovenproof container into the stomach cavity.

When cooking more than one fish, set the total weight. However, the fish must be roughly the same size or the same weight. Example: For two trout of 0.6 kg and 0.5 kg, set 1.1 kg.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Fish				
Trout, fresh, braise	P22*	0.3-1.5	Yes	Total weight
Trout, fresh, bake	P23*	0.3-1.5	No	Total weight
Cod, fresh, braise	P24*	0.5-2.0	Yes	Total weight
Cod, fresh, bake	P25*	0.5-2.0	No	Total weight

Stew

You can combine various types of meat and fresh vegetables.

Cut the meat into bite-sized pieces. Use whole chicken portions.

Add between the same and double the quantity of vegetables to the meat. Example: For 0.5 kg of meat, add 0.5 kg to 1 kg of fresh vegetables.

If you wish the meat to brown, add it as the last ingredient to the roasting dish on top of the vegetables. If you do not want it to brown so much, mix the meat in among the vegetables.

When cooking a stew with meat, set the weight of the meat. If you want the vegetables to be softer, set the total weight.

Firm types of vegetables are suitable for making vegetable stew, such as carrots, green beans, white cabbage, celery and potatoes. The smaller you cut the vegetables, the softer they will become. So that the vegetables are not browned too much, cover them with liquid.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Stew				
With meat e. g. beef stew	P26	0.3-3.0	Yes	Weight of meat
With vegetables e. g. vegetable stew	P27	0.3-3.0	Yes	Total weight
Goulash	P28	0.3-3.0	Yes	Weight of meat
Roulades	P29	0.3-3.0	Yes	Weight of meat

Meat loaf

Use fresh minced meat.

Set the total weight of the meat loaf.

The recipe can be improved by adding diced vegetables or cheese.

Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Meat loaf				
Made from fresh beef	P30	0.3-3.0	No	Total weight
Made from fresh lamb	P31*	0.3-3.0	No	Total weight
Made from fresh, mixed meat	P32*	0.3-3.0	No	Total weight
Made from fresh pork	P33*	0.3-3.0	No	Total weight

Pork

Joints with a crust should be placed in the dish with the crust side up. Score the rind to make a grid-like pattern, without cutting into the meat.

Place ham joints in the dish with the layer of fat facing upwards. Cook in an uncovered dish until a brown crust forms.

When roasting joints of meat, set the weight of the meat. For rolled roasting joints, set the total weight.

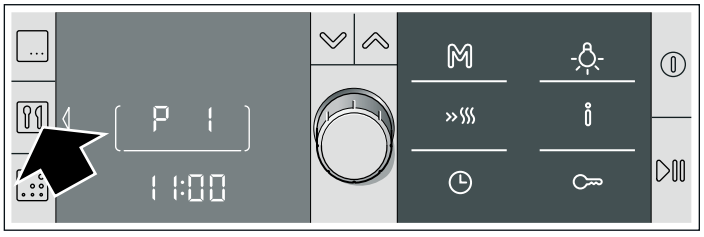
Programmes	Programme number	Weight range in kg	Add liquid	Weight setting
Pork				
Neck joint, fresh, boned	P34	0.5-3.0	Yes	Weight of meat
Neck joint, frozen, boned	P35*	0.5-2.0	Yes	Weight of meat
Roast loin, fresh	P36	0.5-2.5	Yes	Weight of meat
Rolled roasting joint, fresh	P37	0.5-3.0	Yes	Total weight
Joint with crust, fresh, belly	P38	0.5-3.0	No	Weight of meat
Ham joint, fresh, cured, cook	P39	1.0-4.0	A little	Weight of meat
Ham joint, fresh, cured, brown	P40*	1.0-4.0	No	Weight of meat

Selecting and setting a programme

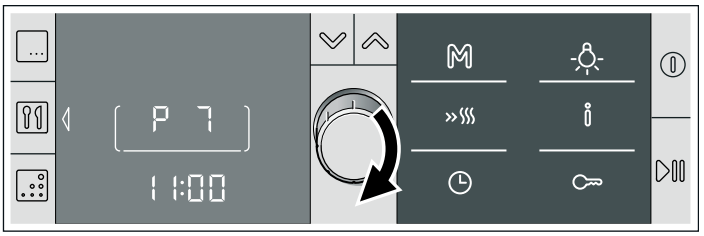
First choose a suitable programme from the programme table.

Example in the diagram: setting for pot-roasted beef, fresh, programme 7, weight of meat 1.3 kg.

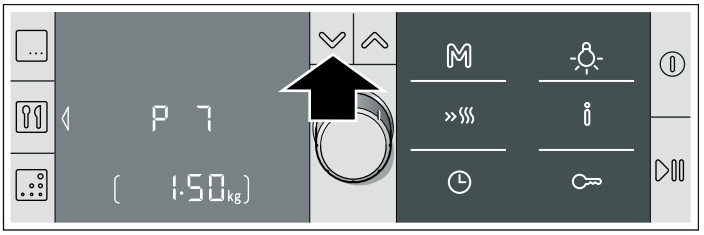
1. Press the button.
   The first programme number appears in the temperature display.



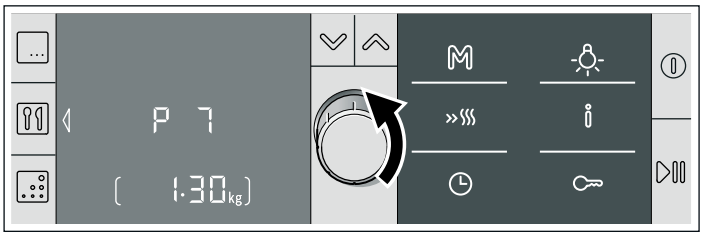
2. Select the desired programme number using the rotary selector.



3. Press the button.
   A weight is suggested in the clock display.



4. Use the rotary selector to specify the weight of the dish.



5. Press the ▷II button.
The programme length is shown.

The programme starts. You will see the cooking time [] counting down on the clock display.

The programme has ended

A signal sounds. The oven stops heating. You can cancel the signal earlier by pressing the ◷button.

Changing the programme duration

The duration of the programme cannot be changed.

Changing the programme

Once a programme has been started, it can no longer be changed.

Opening the oven door during cooking

Operation is suspended. When the door is closed again, operation resumes.

Pausing operation

Press the ▷II button briefly. The oven is paused. Press the ▷II button again to continue operation.

Cancelling the programme

Press and hold ▷IIbutton until the symbol for 3D hot air and 160 °C appear. You can now change the settings.

Setting a later end time

See the section entitled *Time-setting options - Setting a later end time*.

Tips for the automatic programmes

The weight of the joint or poultry is greater than the weight ranges available.	The weight range is deliberately limited. For very large joints, it is often impossible to obtain a sufficiently large roasting dish. Prepare large pieces with Top/bottom heating or Hot air grilling.
The joint has cooked well, but the juices are too dark.	Select a smaller dish or use more liquid.
The joint has cooked well, but the juices are too clear and watery.	Select a larger dish or use less liquid.
The joint is too dry on the top.	Use a dish with a tightly fitting lid. Very lean meat will remain more succulent if it is covered with rashers of bacon.
The joint looks good, but there was a burning smell during roasting.	The lid of the roasting dish is not closed properly, or the meat has expanded and has pushed up the lid. Always use the right lid for your ovenware. Make sure that there is at least 3 cm between the meat and the lid.
You wish to prepare frozen meat.	Season frozen meat in the same way as fresh meat. Caution: For frozen meat it is not possible to delay the end time. The meat would defrost during the waiting time and would be inedible.

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are best suited for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

- The values in the table always apply to dishes placed into the cooking compartment when it is cold and empty.
  Only preheat the appliance if the table specifies that you should do so. Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are guidelines only. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained as special accessories from specialist retailers or from the after-sales service.
  Before using the oven, remove any unnecessary accessories and ovenware from the cooking compartment.
- Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking on one level

When baking cakes, the best results can be achieved using Top/bottom heating.

When baking with 3D hot air, use the following shelf heights for the accessory:

- Cakes in tins: level 2
- Cakes on trays: level 3

Baking on two or more levels

Use 3D hot air.

Baking on 2 levels

- Wire rack or universal pan at shelf position 3
- Wire rack at shelf position 1.

Baking on 3 levels:

- Wire rack at shelf position 5
- Universal pan at shelf position 3
- Wire rack at shelf position 1.

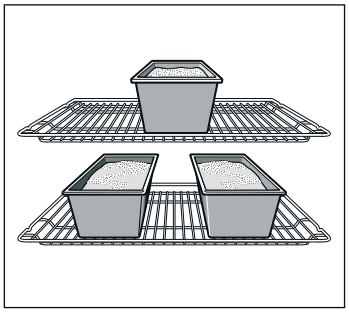
Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for your dishes.

If you have 2 small, round cake tins, place them on one level next to each other on the wire rack.

If you have 4 small, round cake tins, place 2 next to each other on each wire rack. Slide in the wire racks one above the other.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins.

Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables

The tables show the ideal type of heating for the various cakes and pastries. The temperature and baking time depend on the amount and composition of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, the baking time is shortened by 5 to 10 minutes.

Additional information can be found in the *Baking tips* section following the tables.

Main oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Victoria sandwich	Wire rack + 2 x Ø 20 cm tins	2		170-180	20-25
	Wire rack + 2 x Ø 20 cm tins	3	*	160-180	20-25
Light fruit cake	Wire rack + high Ø 20 cm tin	2		160-170	80-90
	Wire rack + high Ø 20 cm tin	2	*	150-160	80-90
Rich fruit cake	Wire rack + Ø 23 cm high round tin or 20 cm square tin	2	*	130-140	180-190
Fruit crumble	Wire rack + flat glass dish	2		180-190	35-45
	Wire rack + flat glass dish	3	*	160-170	35-45
Sponge cake (fatless)	Wire rack + baking tin (dark coated)	2	*	170-180	30-35
	Wire rack + baking tin (dark coated)	2	*	160-170	35-40
Swiss roll	Universal pan + swiss roll tin	2	*	200-210	10-12
	Wire rack + swiss roll tin	3	*	180-190	10-12
Tart	Wire rack + Ø 20 cm plate or pie tin	1		200-210	50-60
	Wire rack + Ø 20 cm plate or pie tin	3	*	190-200	55-60
Quiche	Wire rack + quiche tin (dark coated)	1		190-200	45-50
	Wire rack + quiche tin (dark coated)	3	*	180-190	40-45
(White) Bread	Wire rack + loaf tin (1 x 900 g or 2 x 450 g)	1		230-240	25-35
	Wire rack + loaf tin (1 x 900 g or 2 x 450 g)	3	*	190-200	25-30
Scones	Universal pan	3		200-210	15-20
	Universal pan	3	*	180-190	15-20
Biscuits	Universal pan	3		170-180	10-15
	Universal pan	3	*	160-170	10-15

* Preheat.

** Preheat at higher temperature, then reduce and insert food.

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Small cakes	Wire rack + 12-cup tin	3	*	160-170	15-20
	Wire rack + 12-cup tin	3	*	150-160	15-20
Jam tarts	Wire rack + 12-cup tin	2		200-210	15-20
	Wire rack + 12-cup tin	2	*	180-190	15-20
Meringues	Universal pan	3	*	80-90	100-150
Pavlova	Universal pan	3	**	150** + 100	100-150
Soufflé	Wire rack + 1,2 l soufflé dish	2		170-180	40-50
	Wire rack + 1,2 l soufflé dish	2	*	160-170	40-50
Pie	Wire rack + pie dish	1		190-210	45-55
	Wire rack + pie dish	3	*	180-190	45-50
Yorkshire pudding	Universal pan + 12-cup tin	2	*	210-220	20-25
	Universal pan + 12-cup tin	3	*	200-210	20-25
Jacket potatoes	Universal pan	3	*	160-170	60-70
Pizza (homemade)	Universal pan	2		200-220	25-35
	Universal pan	3	*	210-220	15-20

* Preheat.

** Preheat at higher temperature, then reduce and insert food.

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Victoria sandwich, 2 levels	2 wire racks + 4 x Ø 20 cm tins	3+1	*	170-180	25-30
Scones, 2 levels	Universal pan + wire rack with baking tray	3+1	*	170-180	20-25
Biscuits, 2 levels	Universal pan + wire rack with baking tray	3+1	*	150-160	20-25
Biscuits, 3 levels	Universal pan + 2 wire racks with baking trays	5+3+1	*	140-150	25-35
Small cakes, 2 levels	2 wire racks + 2 x 12-cup tins	3+1	*	150-160	25-30
Meringues, 2 levels	Universal pan + wire rack with baking tray	3+1	*	80-90	100-150
Jacket potatoes, 2 levels	2 wire racks	3+1	*	170-180	60-75
(White) Bread, 2 levels	2 wire racks + loaf tins (2 x 900 g or 4 x 450 g)	3+1	*	180-190	35-40
Pizza (homemade), 2 levels	Universal pan + wire rack with baking tray	3+1	*	170-180	40-50

* Preheat.

Top oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Victoria sandwich	Wire rack + 1 tin, dia. 20 cm	1	*	160-170	25-30
Scones	Wire rack + baking tray	1	*	200-210	10-12
Small cakes	Wire rack + 12-cup tin	1	*	150-160	25-30
Jam tarts	Wire rack + 12-cup tin	1	*	190-210	15-25
Swiss roll	Wire rack + Swiss roll tin	1	*	180-190	10-15
Biscuits	Wire rack + baking tray	1	*	170-180	10-15
Meringues	Wire rack + baking tray	1	*	80	110-140

* Preheat.

Baking tips

You wish to bake according to your own recipe.	Use similar items in the baking tables as a guide.
How to establish whether sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest point. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but is lower around the edge.	Do not grease the sides of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and baking times.
The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always cut greaseproof paper to fit the baking tray.
The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan, if you have one.
Small baked items made out of yeast dough stick to one another when baking.	There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and turn brown on all sides.
You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.	Always use 3D hot air to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes above the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a natural process.

Meat, poultry, fish

Ovenware

The universal pan with insert wire rack is suitable for large roasts. You may also use any heat-resistant ovenware.

Glass ovenware is the most suitable. Ensure that the lid of the roasting dish fits well and closes properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface.

Roasting

The information in the table applies to food placed in a cold oven and for meat taken directly from the refrigerator.

The joints of meat should weigh between 500 g and 2 kg.

Ensure that you always use the lower temperature, if the weight of the joint you wish to roast is high.

If there are several pieces of meat, calculate the roasting time using the weight of the heaviest piece of meat. The individual pieces of meat should be approximately the same size.

Meat

When using the Top/bottom heating and Circulated air grilling types of heating, turn the pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for 10 minutes. This allows better distribution of the meat juices.

When roasting joints of pork with a rind, make cuts in the rind crossways and if it is to be turned, first place the joint with the rind side down in the dish.

Main oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time, min. per 500 g + add. time
Beef					
Slow roast joint	Universal pan with wire insert	1	3D hot air	130-140	40 + 40
Top side, top rump	Universal pan with wire insert	1	3D hot air	160-170	30 + 25
Lamb					
Leg	Universal pan with wire insert	1	3D hot air	160-170	30 + 25
Shoulder (bone in)	Universal pan with wire insert	1	3D hot air	160-170	25 + 20

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time, min. per 500 g + add. time
Shoulder (boned and rolled)	Universal pan with wire insert	1		170-180	25 + 25
Rack of lamb	Universal pan with wire insert	1		180-190	25 + 25
Pork					
Roast joint	Universal pan with wire insert	1		180-190	35 + 35
Loin joint	Universal pan with wire insert	1		170-180	30 + 30
Belly	Universal pan with wire insert	1		160-170	30 + 25
Gammon joint	Universal pan with wire insert	1		160-170	30 + 30
Poultry					
Chicken	Universal pan with wire insert	1		170-180	25 + 25
Chicken, portion (200-250 g each)	Universal pan with wire insert	1		190-200	20 + 25
Chicken, quarter (450 g each)	Universal pan with wire insert	1		180-190	20 + 25
Duck	Universal pan with wire insert	1		180-190	20 + 20
Turkey, crown	Universal pan with wire insert	1		160-170	15 + 15
Turkey, whole (up to 12 kg)	Universal pan with wire insert	1		160-170	12 + 12
Casserole					
Diced meat (beef, pork, lamb)	Wire rack + glass roasting dish with lid	2		140	120-150 (total time)
Braising steaks	Wire rack + glass roasting dish with lid	2		140	120-150 (total time)
Chicken	Wire rack + glass roasting dish with lid	2		140	60-90
Complete meal					
With beef	Wire rack + universal pan with wire insert	4+1		160, then 200 (yorkshire pudding)	weight of meat (see table above) + 15-25 for yorkshire pudding
With chicken	Wire rack + universal pan with wire insert	4+1		180	weight of chicken (see table above)

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time, min. per 500 g + add. time
Beef					
Top side, top rump	Universal pan with wire insert	2		200-220	25 + 20
Lamb					
Leg	Universal pan with wire insert	1		160-180	30 + 30
Rack of lamb	Universal pan with wire insert	1		190-200	25 + 20
Pork					
Roast joint	Universal pan with wire insert	1		180-200	35 + 40
Loin joint	Universal pan with wire insert	2		190-210	30-45
Belly	Universal pan with wire insert	1		220-240	25 + 40
Poultry					
Chicken	Universal pan with wire insert	1		200-220	25 + 15
Chicken, portion (200-250 g each)	Universal pan with wire insert	3		210-230	25 + 25
Chicken, quarter (450 g each)	Universal pan with wire insert	2		220-240	20 + 25
Duck	Universal pan with wire insert	1		190-210	20 + 20

Grilling

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Always grill with the oven door closed.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy.

Turn grilled items after the specified time.

Whole fish does not need to be turned. Place the whole fish in the oven in the swimming position with the dorsal fin pointing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

Do not add salt to steaks until they have been grilled.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack.

The universal pan should also be inserted underneath. To prevent a high degree of smoke from forming, do not insert the pan higher than level 3. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Main oven

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Beef					
Steaks, height 2-3 cm	Wire rack + universal pan	5+3		3	1. side 4-5, 2. side 4-5
Burgers, height 1-2 cm	Wire rack + universal pan	5+3		3	1. side 6-8, 2. side 4-6
Lamb					
Steaks, height 2-3 cm	Wire rack + universal pan	5+3		3	1. side 6-7, 2. side 6-7
Chops, height 2-3 cm	Wire rack + universal pan	5+3		3	1. side 5-6, 2. side 5-6
Pork					
Steaks, height 1-2 cm	Wire rack + universal pan	5+3		3	1. side 6-7, 2. side 6-7
Chops, height 2-3 cm	Wire rack + universal pan	4+3		3	1. side 10-12, 2. side 9-10
Burgers, height 1-2 cm	Wire rack + universal pan	5+3		3	1. side 6-8, 2. side 4-6
Sausages, thickness 2-4 cm	Wire rack + universal pan	4+3		3	10-15, turn occasionally
Gammon					
Steaks, height 1-3 cm	Wire rack + universal pan	5+3		3	1. side 4-5, 2. side 3-4
Chicken					
Drumsticks, 150 g each	Wire rack + universal pan	3+2		3	1. side 17, 2. side 8
Breast (boneless), 150 g each	Wire rack + universal pan	3+2		3	1. side 20, 2. side 10
Fish					
Whole trout, 300 g each	Wire rack + universal pan	2+1		2	20-25
Fillets, 150 g each	Wire rack + universal pan	4+3		3	1. side 5-7, 2. side 5-7

Top oven

Observe the notes in the table about preheating.

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Beef					
Steaks 2-3 cm thick	Wire rack + universal pan	2+ 1	*	3	1st side 10-13, 2nd side 6-8
Burgers 1-2 cm thick	Wire rack + universal pan	2+ 1		3	1st side 10-12, 2nd side 6-8
Lamb					
Steaks 2-3 cm thick	Wire rack + universal pan	2+ 1	*	3	1st side 6-8, 2nd side 4-6
Chops 2-3 cm thick	Wire rack + universal pan	2+ 1	*	3	1st side 7-9, 2nd side 5-8
Pork					
Steaks 1-2 cm thick	Wire rack + universal pan	2+ 1	*	3	1st side 9-12, 2nd side 6-8
Chops 2-3 cm thick	Wire rack + universal pan	2+ 1	*	3	1st side 10-13, 2nd side 8-12
Burgers 1-2 cm thick	Wire rack + universal pan	2+ 1		3	1st side 10-12, 2nd side 6-8
Sausages 2-4 cm thick	Wire rack + universal pan	2+ 1		3	14 - -18**
Chicken					
Drumsticks 150 g each	Wire rack + universal pan	2+ 1		2	1st side 16-20, 2nd side 12-15
Breast (boneless) 150 g each	Wire rack + universal pan	2+ 1		2	1st side 13-15, 2nd side 8-10
Fish					
Whole trout 300 g each	Wire rack + universal pan	2+ 1		1	25-30
Fillets 150 g each	Wire rack + universal pan	2+ 1		1	15-20

* Preheat for 3 minutes

** Turn frequently

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf height and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked.

The cooking result greatly depends on the quality of the food. Pre-browning and unevenness can sometimes even be found on the raw product.

Leave a little space between bread rolls when crisping them up. Do not place too many bread rolls on the accessories.

Sprinkle grated cheese over the top of your lasagne to give it a beautiful and evenly browned finish.

Main oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Pizza, frozen					
Pizza with a thin base	Universal pan	2	/	200-220	15-20
	Universal pan	3	*	210-220	10-15
	Universal pan + wire rack	3+1	*	170-180	20-25
Pizza with a thick base	Universal pan	2	/	170-190	20-30
	Universal pan	3	*	200-210	15-20
	Universal pan + wire rack	3+1	*	170-180	20-25
Pizza-Baguette	Universal pan	3	/	170-190	20-30
	Universal pan	3	*	170-180	25-30
Pizza, chilled					
Pizza	Universal pan	1	*/*	180-200	10-15
	Universal pan	3	*	200-210	10-15
Potato products, frozen					
Chips	Universal pan	3	/	190-210	20-30
	Universal pan	3	*	210-220	20-25
	Universal pan + baking tray	3+1	*	180-190	35-40
Duchess potatoes	Universal pan	3	/	190-210	20-25
	Universal pan	3	*	200-210	15-20
Hash browns (fried potatoes)	Universal pan	3	/	200-220	15-25
	Universal pan	3	*	200-210	15-20
Potato wedges	Universal pan	2	/	190-200	20-25
	Universal pan	3	*	190-200	20-25
Baked goods, frozen					
Rolls, baguettes	Universal pan	3	/	180-200	10-20
	Universal pan	3	*	180-190	10-15
Baked goods, prebaked					
Part baked white bread	Universal pan	3		190-210	10-20
	Universal pan	3	*	180-190	15-20
	Universal pan + wire rack	3+1	*	160-180	20-25
Fried foods, frozen					
Fish fingers	Universal pan	2	/	220-240	10-20
	Universal pan	3	*	210-220	15-20
Chicken nuggets	Universal pan	3	/	200-220	15-25
	Universal pan	3	*	180-190	20-25
Lasagne, frozen					
Lasagne, 400 g	Wire rack	2	/	180-190	30-35
	Wire rack	2	*	180-190	35-40
Lasagne, 1200 g	Wire rack	2	/	180-190	45-50
	Wire rack	2	*	180-190	45-50

* Preheat.

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Lasagne, chilled					
Lasagne, 400 g	Wire rack	2	*	180-190	20-25
Lasagne, 1200 g	Wire rack	2	*	170-180	30-35

* Preheat.

Special dishes

At low temperatures, 3D hot air is equally useful for producing creamy yoghurt as it is for proving light yeast dough.

First, remove accessories, hook-in racks or telescopic shelves from the cooking compartment.

Preparing yoghurt

1. Bring 1 litre of milk (3.5 % fat) to the boil and cool down to 40 °C.
2. Stir in 150 g of yoghurt (chilled).
3. Pour into cups or small screw-top jars and cover with cling film.
4. Preheat the cooking compartment as indicated.
5. Place the cups or jars on the cooking compartment floor and incubate as indicated.

Proving dough

1. Prepare the dough as usual, place it in a heat-resistant ceramic dish and cover.
2. Preheat the cooking compartment as indicated.
3. Switch off the oven and place the dough in the cooking compartment and leave it to prove.

Main oven

Meal	Cookware		Type of heating	Temperature	Cooking time
Yoghurt	Cups or screw-top jars	Place on the cooking compartment floor		Preheat to 50 °C 50 °C	5 mins 8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C Switch off the appliance and place the yeast dough in the cooking compartment	5-10 mins 20-30 mins

Upper oven

Meal	Cookware	Level	Type of heating	Temperature	Cooking time
Yoghurt	Cups or screw-top jars	Place on the cooking compartment floor		Preheat to 100 °C Switch on the oven light	15 mins approx. 8 hrs

Defrost

This Defrost setting is most ideal for frozen goods.

The defrosting time will depend on the type and quantity of the food.

Observe the instructions on the packaging.

Take frozen food out of its packaging and place in suitable ovenware on the wire rack.

Place poultry on a plate with the breast side facing down.

Note: The oven light does not come on at temperatures of less than 60 °C. This enables precise temperature regulation.

Dish	Accessories	Level	Type of heating	Temperature
Delicate frozen foods e.g. cream gateaux, buttercream cakes, gateaux with chocolate or sugar-based icing, fruit, etc.	wire rack	1		30 °C
Other frozen products Chicken, sausage and meat, bread and bread rolls, cake and other baked goods	wire rack	1		50 °C

Drying

With 3D hot air, you can dry foods brilliantly.

Use unblemished fruit and vegetables only and wash them thoroughly.

Drain off the excess water, then dry them.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

Fruit and herbs	Accessories	Level	Type of heating	Temperature	Cooking time
600 g apple rings	Universal pan + rack	3+1	3D hot air	80 °C	5 hrs (approx.)
800 g pear slices	Universal pan + rack	3+1	3D hot air	80 °C	8 hrs (approx.)
1.5 kg damsons or plums	Universal pan + rack	3+1	3D hot air	80 °C	8-10 hrs (approx.)
200 g herbs, washed	Universal pan + rack	3+1	3D hot air	80 °C	1½ hrs (approx.)

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, toast, bread rolls, bread or fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	■ Keep cooking times to a minimum. ■ Cook meals until they are golden brown, but not too dark. ■ Large, thick pieces of food contain less acrylamide.
Baking	With top/bottom heating max. 200 °C. With 3D hot air or hot air max.180 °C.
Biscuits	With top/bottom heating max. 190 °C. With 3D hot air or hot air max. 170 °C. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread evenly over the baking tray, in a single layer. Bake at least 400 g per baking tray so that the chips do not dry out

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN 50304/EN 60350 (2009) and IEC 60350.

Baking

When baking on 2 levels, always insert the universal pan above the baking tray. When baking on 3 levels, insert the universal pan in the centre of the oven.

Piped cookies: Food on baking trays that are placed in the oven at the same time will not necessarily all be ready at the same time.

German apple pie on 2 levels: Place dark springform cake tins one above the other. German apple pie on 1 level: Place dark springform cake tins diagonally next to each other.

Cakes in tinplate springform cake tins: Bake on 1 level with Top/bottom heating. Place the springform cake tins on the universal pan instead of on the wire rack.

Note: For baking, use the lower of the temperatures indicated first.

Main oven

Dish	Accessories and tins	Level	Type of heating	Temperature in °C	Cooking time in minutes
Piped cookies	Baking tray	3	Top/bottom heating	170-190	20-30
	Baking tray	3	Hot air	160-180	20-30
	Universal pan + baking tray	3+1	Hot air	140-160	30-40
	Universal pan + 2 baking trays	5+3+1	Hot air	130-150	40-50
Piped cookies	Baking tray	3	Hot air eco	150 - 160	30 - 40
Small cakes preheat	Baking tray	3	Top/bottom heating	160-180	20-30
	Universal pan + baking tray	3+1	Hot air	140-160	25-35
	Universal pan + 2 baking trays	5+3+1	Hot air	140-160	30-40
Small cakes	Baking tray	3	Hot air	150-170	20-30
Hot water sponge cake preheat	Springform cake tin on the wire rack	2	Top/bottom heating	160-180	30-40
Hot water sponge cake	Springform cake tin on the wire rack	2	Hot air eco	160-180	30-40
German apple pie	Wire rack+ 2 springform cake tins, dia. 20 cm	1	Top/bottom heating	200-220	70-80
	Wire rack+ 2 springform cake tins, dia. 20 cm	3+1	Hot air	180-200	70-80

Grilling

Main oven

If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is then collected, keeping the oven cleaner.

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat for 10 minutes	wire rack	5	Grill	3	½-2
Beefburgers, 12 pieces* do not preheat	Wire rack + Universal pan	4+ 1	Grill	3	25-30

* turn over after ⅔ of the cooking time.

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